HOT MILK SPONGE CAKE
(Inexpensive Sponge Cake)

Grease and flour two 9-inch layer pans or one 13x9 oblong pan. Beat 4 eggs until very light. Beat in 2 cups sugar, ½ teaspoon salt and 2 teaspoons flavoring (one vanilla and one lemon). Beat in 2 tablespoons butter melted in 1 cup boiling hot milk. Sift together and beat in very quickly 2 cups sifted cake flour and 2 teaspoons double-acting baking powder. Immediately pour into prepared pans and bake in 350 degree oven until cake tests done, about 25 to 35 minutes.

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